

TOWN OF HINGHAM

BOARD OF HEALTH

210 Central Street, Hingham, MA 02043 (781) 741-1466 Fax (781) 804-2373 Email: HealthDirector@Hingham-Ma.com

FARMERS MARKET FOOD SERVICE APPLICATION

To Be Submitted Two (2) Weeks before Farmers Mkt

Application Fee

\$100 for returning vendors \$200 for new vendors

Please note that the fee covers BOTH the summer and winter sessions of the Farmer's Market

| Please check and at | ttach the foll | owing documentation: | | | | |
|-----------------------------------|----------------|--------------------------|--|--|--|--|
| ServSafe | | Allergen | | | | |
| Food Establishmen | t License | Residential Kitchen Menu | | | | |
| Food Lables | | | | | | |
| | | | | | | |
| Name of Applicant | /Owner: | Tel #: () | | | | |
| | | | | | | |
| Address of Applicant/Owner:Email: | | | | | | |
| Location of Event: | | | | | | |
| Caterer's Name: Tel #: () | | | | | | |
| | | | | | | |
| Caterer's Home bas | se Address:_ | | | | | |
| Occasion | | | | | | |
| | | | | | | |
| Non-Profit Yes | No | Tax Exempt # | | | | |
| | | | | | | |
| <u>List of Food:</u> Also lis | st Retail Food | Provider if necessary. | | | | |
| | | | | | | |
| | | | | | | |
| | | | | | | |

| Details for Maintaining Product above 140/below 41. | | | | | |
|--|--|--|--|--|--|
| | | | | | |
| PREPARATION/COOKING FACILITIES: | | | | | |
| On-Site: Yes No Describe Facilities and Equipment: | | | | | |
| R: Website Forms\FarmersMktApplication2012.doc Off-Site: Yes No If yes, where? | | | | | |
| TYPE OF SERVICE: Single Service Yes No Describe washing facilities for service and/or utensils: | | | | | |
| FOOD PROTECTION: List equipment to be used, describe measures to protect food and maintain temperature during storage, display and transportation. | | | | | |
| List all ingredients which are on the top 8 allergen list. | | | | | |
| Thermometer on Site: Yes No Refrigeration: Not Required Required METHOD OF REFRIGERATION: | | | | | |
| GARBAGE AND RUBBISH: Describe means for storage and disposal | | | | | |

PERSONNEL AND FOOD HANDLING PRACTICES:

| Number of Food Handlers | Location of | hand wash facilities | |
|--|-----------------|----------------------------|----|
| Location of toilet facilities | | Hair restraints: Yes | No |
| Disposable gloves provided: Yes | No | (NO LATEX GLOVES) | |
| Sanitizer and test kit on site: Yes | No | Thermometer on site: Yes | No |
| Applicant/Owner (Signature indicate conditions listed) | es operation by | Date and acceptance of any | |
| Approved by Approving Authority | | Date | |